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(FILE 'HOME' ENTERED AT 10:05:48 ON 05 JAN 2007)

INDEX 'ADISCTI, ADISINSIGHT, ADISNEWS, AGRICOLA, ANABSTR, ANTE, AQUALINE, AQUASCI, BIOENG, BIOSIS, BIOTECHABS, BIOTECHDS, BIOTECHNO, CABA, CAPLUS, CEABA-VTB, CIN, CONFSCI, CROPB, CROPU, DDFB, DDFU, DGENE, DISSABS, DRUGB, DRUGMONOG2, DRUGU, EMBAL, EMBASE, ...' ENTERED AT 10:06:10 ON 05 JAN 2007

SEA XYLANASE

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QUE XYLANASE

L1

FILE 'CAPLUS, BIOSIS, SCISEARCH, BIOTECHDS, PASCAL' ENTERED AT 10:07:09
ON 05 JAN 2007

L2 403 S L1 AND BAK?
L3 272 DUP REM L2 (131 DUPLICATES REMOVED)
L4 93 S L3 AND PY<=1998

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L4 ANSWER 75 OF 93 SCISEARCH COPYRIGHT (c) 2007 The Thomson Corporation on STN

ACCESSION NUMBER: 1997:750445 SCISEARCH

THE GENUINE ARTICLE: YA285

TITLE: Enzymes: An important tool in the improvement of the quality of cereal foods

AUTHOR: Poutanen K (Reprint)

CORPORATE SOURCE: VTT BIOTECHNOL & FOOD RES, POB 1500, FIN-02044 ESPOO, FINLAND (Reprint)

COUNTRY OF AUTHOR: FINLAND

SOURCE: TRENDS IN FOOD SCIENCE & TECHNOLOGY, (SEP 1997)
Vol. 8, No. 9, pp. 300-306.
ISSN: 0924-2244.

PUBLISHER: ELSEVIER SCIENCE LONDON, 84 THEOBALDS RD, LONDON WC1X 8RR, ENGLAND.

DOCUMENT TYPE: Article; Journal

LANGUAGE: English

REFERENCE COUNT: 45

ENTRY DATE: Entered STN: 1997

Last Updated on STN: 1997

ABSTRACT IS AVAILABLE IN THE ALL AND IALL FORMATS

AB Endogenous and added enzymes both have an important effect on the quality of cereal foods. Microbial enzymes are being increasingly used to facilitate processing and to achieve improved and uniform product quality. Amylases and proteases have long been used in **baking**, whereas the use of cell-wall-degrading enzymes has only recently increased. Although enzymes act at a molecular level, they are able to induce remarkable changes in both the microstructure and the functional properties of cereal foods. Commercial enzyme products usually contain tailored enzyme mixtures, in which several enzymes act in concert. This review article highlights recent progress with respect to the exploitation and control of enzymatic catalysis in cereal processing, and places special emphasis on the effects on product quality.

L4 ANSWER 92 OF 93 PASCAL COPYRIGHT 2007 INIST-CNRS. ALL RIGHTS RESERVED.
on STN

ACCESSION NUMBER: 1998-0097945 PASCAL

COPYRIGHT NOTICE: Copyright .COPYRGT. 1998 INIST-CNRS. All rights reserved.

TITLE (IN ENGLISH): Rheological properties of enzyme supplemented doughs

AUTHOR: MARTINEZ-ANAYA M. A.; JIMENEZ T.

CORPORATE SOURCE: Instituto de Agroquímica y Tecnología de Alimentos (CSIC), Pol. La Coma s/n. 46980 Paterna, Valencia, Spain

SOURCE: Journal of texture studies, (1997), 28(5), 569-583, refs. 2 p.1/4
ISSN: 0022-4901 CODEN: JTXSBU

DOCUMENT TYPE: Journal

BIBLIOGRAPHIC LEVEL: Analytic

COUNTRY: Netherlands

LANGUAGE: English

AVAILABILITY: INIST-14582, 354000079867720060

AB The rheological behaviour of doughs made with different commercial amylases, **xylanases**, lipases, and glucose-oxidase, singly and in mixed combinations was investigated. All doughs showed similar trends when subjected to frequency and strain sweep tests. The elastic and viscous moduli increased with frequency, and showed a nonlinear behaviour for strains between 0.2 and 3 %. Phase angle presented a maximum at 5 hz in the frequency plot. Resting of doughs decreased complex modulus and increased loss tangent. Enzyme supplementation resulted in softening and weakening of doughs immediately after mixing, and further effects during resting. Pentosan degrading enzymes caused the main changes, and pure lipase preparations the least significant, when compared with unsupplemented doughs. Glucose-oxidase reduced the softening effect of polysaccharide hydrolysing enzymes.

L4 ANSWER 81 OF 93 BIOTECHDS COPYRIGHT 2007 THE THOMSON CORP. on STN
ACCESSION NUMBER: 1997-09210 BIOTECHDS

TITLE: Microbial xylanolytic enzyme system: properties and
applications;
endo-1,4-beta-D-**xylanase**, beta-xylosidase,
alpha-arabinosidase, alpha-glucuronidase, esterase
characterization and application; a review

AUTHOR: Bajpai P

CORPORATE SOURCE: Thapar

LOCATION: Chemical Engineering Division, Thapar Corporate Research and
Development Centre, Patiala 147 001, India.

SOURCE: Adv.Appl.Microbiol.; (1997) 43, 141-243

CODEN: ADAMAP

ISSN: 0065-2164

DOCUMENT TYPE: Journal

LANGUAGE: English

AB Microbial xylanolytic enzyme systems are reviewed with respect to:
structure of xylan and its interaction with plant cell walls; properties
of xylanolytic enzymes e.g. endo-1,4-beta-D-**xylanase**
(EC-3.2.1.8), beta-xylosidase, alpha-arabinosidase, alpha-glucuronidase,
esterase; production of xylanolytic enzymes; and application of
xylanases in pulp and paper making, in prebleaching of Kraft
pulp, in enzymatic debarking, in fiber modification, in production of
dissolving pulp, in removal of shives, and in retting of flax fibers, and
in other applications (purifying fruit juices and wines, extracting
coffee, plant oils and starch, for improving the nutritional properties
of agricultural silage and grain feed, for macerating plant cell walls,
for producing food thickeners, for providing different textures to
bakery products, and in the production of xylose, xylobiose and
xylo-oligomers and lignin degradation. (269 ref)

L4 ANSWER 72 OF 93 BIOSIS COPYRIGHT (c) 2007 The Thomson Corporation on
STN

ACCESSION NUMBER: 1993:492129 BIOSIS

DOCUMENT NUMBER: PREV199345103354

TITLE: Effects of salt, proteinase and **xylanase** on the
fundamental rheological properties of wheat flour dough.

AUTHOR(S): Chang, C. N. [Reprint author]; Menjivar, J. A.

CORPORATE SOURCE: Nabisco Foods Group, 200 DeForest Ave., East Hanover, NJ
07936, USA

SOURCE: Cereal Foods World, (1993) Vol. 38, No. 8, pp.
610.

Meeting Info.: 78th Annual Meeting of the American
Association of Cereal Chemists. Miami Beach, Florida, USA.
October 3-7, 1993.

CODEN: CFWODA. ISSN: 0146-6283.

DOCUMENT TYPE: Conference; (Meeting)

LANGUAGE: English

ENTRY DATE: Entered STN: 28 Oct 1993

Last Updated on STN: 28 Oct 1993

L4 ANSWER 69 OF 93 BIOSIS COPYRIGHT (c) 2007 The Thomson Corporation on
STN

ACCESSION NUMBER: 1995:46171 BIOSIS
DOCUMENT NUMBER: PREV199598060471
TITLE: The effect of **xylanase** and combined enzyme
systems on the volume and grain of high-fiber bread
products.
AUTHOR(S): Dexter, Lee B.; Forslund, Christopher; Heckman, Faith
CORPORATE SOURCE: Canadian Harvest USA, 1001 South Cleveland St., Cambridge,
MN 55008, USA
SOURCE: Cereal Foods World, (1994) Vol. 39, No. 8, pp.
642.
Meeting Info.: 79th Annual Meeting of the American
Association of Cereal Chemists. Nashville, Tennessee, USA.
October 23-27, 1994.
CODEN: CFWODA. ISSN: 0146-6283.
DOCUMENT TYPE: Conference; (Meeting)
Conference; Abstract; (Meeting Abstract)
LANGUAGE: English
ENTRY DATE: Entered STN: 31 Jan 1995
Last Updated on STN: 1 Feb 1995

L4 ANSWER 70 OF 93 BIOSIS COPYRIGHT (c) 2007 The Thomson Corporation on
STN

ACCESSION NUMBER: 1993:492380 BIOSIS
DOCUMENT NUMBER: PREV199345103605
TITLE: The effect of some microbial pure **xylanases** on
water insoluble wheat pentosan in correlation with the
baking effects.
AUTHOR(S): Goddick, Inge [Reprint author]; Si, Joan Qi
CORPORATE SOURCE: Lyngbygaardsvej 85, St., DK-2800 Lyngby, Denmark
SOURCE: Cereal Foods World, (1993) Vol. 38, No. 8, pp.
635.
Meeting Info.: 78th Annual Meeting of the American
Association of Cereal Chemists. Miami Beach, Florida, USA.
October 3-7, 1993.
CODEN: CFWODA. ISSN: 0146-6283.
DOCUMENT TYPE: Conference; (Meeting)
LANGUAGE: English
ENTRY DATE: Entered STN: 28 Oct 1993
Last Updated on STN: 28 Oct 1993

L4 ANSWER 71 OF 93 BIOSIS COPYRIGHT (c) 2007 The Thomson Corporation on
STN

ACCESSION NUMBER: 1993:492250 BIOSIS
DOCUMENT NUMBER: PREV199345103475
TITLE: **Xylanase** in breadmaking.
AUTHOR(S): Mutsaers, Johanna H. G. M. [Reprint author]; Doctor, Kees;
Legel, Merna
CORPORATE SOURCE: Gist-Brocades, Netherlands Antilles
SOURCE: Cereal Foods World, (1993) Vol. 38, No. 8, pp.
622.
Meeting Info.: 78th Annual Meeting of the American
Association of Cereal Chemists. Miami Beach, Florida, USA.
October 3-7, 1993.
CODEN: CFWODA. ISSN: 0146-6283.
DOCUMENT TYPE: Conference; (Meeting)
LANGUAGE: English
ENTRY DATE: Entered STN: 28 Oct 1993
Last Updated on STN: 28 Oct 1993

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L2: Entry 1 of 17

File: USPT

Nov 17, 1998

DOCUMENT-IDENTIFIER: US 5837515 A

TITLE: Enzyme preparations and methods for their production

YEAR ISSUED (1):1998Brief Summary Text (16):

Trichoderma reesei also produces all the enzymes needed for complete hydrolysis of native substituted xylans (Poutanen, K., et al., J. Biotechnol. 6:49-60 (1987)). Multiple endo-.beta.-1,4-xylanases have been purified from culture filtrates of Trichoderma (Baker, C. J., et al., Phytopathology 67:1250-1258 (1977); Hromova, M., et al., Arch. Microbiol. 144:307-311 (1986); John and Schmidt, Methods Enzymol. 160A:662-671 (1988); Lappalainen, A., Biotechnol. Appl. Biochem. 8:437-448 (1986); Sinner and Dietrichs, Holzforschung 29:207-214 (1975); Tan, L. U. L, et al., Enzyme Microb. Technol. 7:425-430 (1985); Wood and McCrae, Carbohydr. Res. 148:321-330 (1986)). Two specific endoxylanases of T. reesei with isoelectric points at pH 5.5 (endoxylanase I) and pH 9.0 (endoxylanase II) have been characterized (Tenkanen, M., et al., Enzyme Microb. Technol. 14:566-574 (1992)).

Detailed Description Text (154):

There are several reports on molecular cloning of bacterial xylanases (e.g., Ghangas, G. S., et al., J. Bacteriol. 171:2963-2969 (1989); Lin and Thomson, Mol. Gen. Genet. 228:55-61 (1991); Shareck, F., et al., Gene 107:75-82 (1991); Whitehead and Lee, Curr. Microbiol. 23:15-19 (1991)). Recently, reports on the cloning of xylanases of filamentous fungi have also been published, including those of Aspergillus tubigensis (van den Broeck, N., et al., "Cloning and Expression of Xylanase Genes from Fungal Origin," EP 0 463 706 A1 (1992)), A. niger var. awamori (Maat, J., et al., "Xylanases and Their Application in Bakery," in Xylans and Xylanases, Visser, J., et al., eds., Elsevier Science, Amsterdam, pp. 349-360 (1992)), A. kawachii (Ito, K., et al., Biosci. Biotechnol. Biochem. 56:906-912 (1992)) and T. reesei (Suominen, P., et al., "Genetic Engineering of Trichoderma reesei to Produce Suitable Enzyme Combinations for Applications in the Pulp and Paper Industry," in Biotechnology in Pulp and Paper Industry, Kuwahara and Shimada, eds., Uni Publishers Co., Ltd., Tokyo, Japan, pp. 439-445 (1992); Torronen, A., et al., Bio/Technology 10: 1461-1465 (1992)). The genes for T. reesei xylanase II (pI 9) cloned of the wild-type strain QM6a by us (see also Suominen, P., et al., "Genetic Engineering of Trichoderma reesei to Produce Suitable Enzyme Combinations for Applications in the Pulp and Paper Industry," in Biotechnology in Pulp and Paper Industry, Kuwahara and Shimada, eds., Uni Publishers Co., Ltd., Tokyo, Japan, pp. 439-445 (1992)) and of the mutant strain RutC-30 by Torronen, A., et al., Bio/Technology 10:1461-1465 (1992) were not completely identical. The main differences were between the sequences of pre-propeptides thus suggesting differences in the signal processing.

Other Reference Publication (8):

Baker, C.J. et al., Xylanase from Trichoderma pseudokoningii: Purification, Characterization, and Effects on Isolated Plant Cell Walls, Phytopathology 67:1250-1258 (Oct. 1977).

Other Reference Publication (30):

Maat, J. et al., Xylanases and their application in bakery, in Visser, J. et al.,
Xylans and Xylanases, Elsevier Science Publishers, pp. 349-360 (1992).

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Search Results - Record(s) 1 through 17 of 17 returned.

☐ 1. Document ID: US 5837515 A

L2: Entry 1 of 17

File: USPT

Nov 17, 1998

US-PAT-NO: 5837515

DOCUMENT-IDENTIFIER: US 5837515 A

TITLE: Enzyme preparations and methods for their production

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| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KMC | Draw. De |
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☐ 2. Document ID: US 5714474 A

L2: Entry 2 of 17

File: USPT

Feb 3, 1998

US-PAT-NO: 5714474

DOCUMENT-IDENTIFIER: US 5714474 A

**** See image for Certificate of Correction ****

TITLE: Production of enzymes in seeds and their use

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| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KMC | Draw. De |
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☐ 3. Document ID: US 5693518 A

L2: Entry 3 of 17

File: USPT

Dec 2, 1997

US-PAT-NO: 5693518

DOCUMENT-IDENTIFIER: US 5693518 A

TITLE: Enzymes with xylanase activity from *Aspergillus aculeatus*

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| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KMC | Draw. De |
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☐ 4. Document ID: US 5543576 A

L2: Entry 4 of 17

File: USPT

Aug 6, 1996

US-PAT-NO: 5543576

DOCUMENT-IDENTIFIER: US 5543576 A

TITLE: Production of enzymes in seeds and their use

| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KWIC | Draw De |
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☐ 5. Document ID: US 5306633 A

L2: Entry 5 of 17

File: USPT

Apr 26, 1994

US-PAT-NO: 5306633

DOCUMENT-IDENTIFIER: US 5306633 A

TITLE: Bacterial xylanase, method for its production, bacteria producing a xylanase, DNA fragment encoding a xylanase, plasmid containing the DNA fragment, baking agents containing a xylanase, and method for producing bread and baked goods using the xylanase

| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KWIC | Draw De |
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☐ 6. Document ID: US 5176927 A

L2: Entry 6 of 17

File: USPT

Jan 5, 1993

US-PAT-NO: 5176927

DOCUMENT-IDENTIFIER: US 5176927 A

TITLE: Method of improving the production process of dry cereal products by enzyme addition

| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KWIC | Draw De |
|------|-------|----------|-------|--------|----------------|------|-----------|-----------|-------------|--------|------|---------|
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☐ 7. Document ID: JP 08084567 A

L2: Entry 7 of 17

File: JPAB

Apr 2, 1996

PUB-NO: JP408084567A

DOCUMENT-IDENTIFIER: JP 08084567 A

TITLE: MODIFIED FLOUR AND PRODUCTION OF BAKED CAKE USING THE FLOUR

| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KWIC | Draw De |
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☐ 8. Document ID: JP 08084557 A

L2: Entry 8 of 17

File: JPAB

Apr 2, 1996

PUB-NO: JP408084557A

DOCUMENT-IDENTIFIER: JP 08084557 A

TITLE: PREPARATION OF BAKED CAKE

| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KWIC | Draw De |
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☒ 9. Document ID: WO 9523515 A1

L2: Entry 9 of 17

File: EPAB

Sep 8, 1995

PUB-NO: WO009523515A1

DOCUMENT-IDENTIFIER: WO 9523515 A1

TITLE: USE OF XYLANASE IN BAKING

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| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KMC | Draw. De |
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☒ 10. Document ID: JP 08084557 A

L2: Entry 10 of 17

File: DWPI

Apr 2, 1996

DERWENT-ACC-NO: 1996-224155

DERWENT-WEEK: 199623

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TITLE: Prepn. of food - by adding xylanase to dough contg. wheat flour, moulding and baking

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| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KMC | Draw. De |
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☒ 11. Document ID: US 7022827 B2, AU 9525086 A, EP 698667 A1, BR 9503454 A, FI 9503578 A, CA 2154628 A, JP 08092284 A, BE 1008570 A3, BE 1008751 A3, NZ 272637 A, AU 711105 B, US 6346407 B1, US 20020115181 A1, EP 698667 B1, DE 69533152 E, DE 69533152 T2, US 20060020122 A1

L2: Entry 11 of 17

File: DWPI

Apr 4, 2006

DERWENT-ACC-NO: 1996-117341

DERWENT-WEEK: 200624

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TITLE: Bacillus derived xylanase active over wide pH range - used in treatment of paper pulp, animal feeds and in bakery goods

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| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KMC | Draw. De |
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☒ 12. Document ID: WO 9523515 A1, AU 9519453 A

L2: Entry 12 of 17

File: DWPI

Sep 8, 1995

DERWENT-ACC-NO: 1995-320338

DERWENT-WEEK: 199541

COPYRIGHT 2007 DERWENT INFORMATION LTD

TITLE: Improving properties of dough and/or baked prod. made from dough - by adding enzyme prepn. comprising xylanase obtainable from strain of fungal species A. aculaetus to dough

| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KWIC | Drawn De |
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|------|-------|----------|-------|--------|----------------|------|-----------|-----------|-------------|--------|------|----------|

☐ 13. Document ID: CN 1105184 C, WO 9502044 A1, AU 9470689 A, EP 707641 A1, FI 9600059 A, BR 9406998 A, JP 08512201 W, NZ 267985 A, AU 682047 B, CN 1127013 A, US 5854050 A, US 5998190 A, US 6190905 B1, KR 327865 B, KR 327882 B, EP 707641 B1, CN 1412310 A, DE 69432818 E, ES 2202325 T3, JP 2004236663 A

L2: Entry 13 of 17

File: DWPI

Apr 9, 2003

DERWENT-ACC-NO: 1995-066892

DERWENT-WEEK: 200538

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TITLE: New acid proteases from *Aspergillus aculeatus* - related expression vectors and transformed cells, useful for degrading plant cell components, cleaning contact lenses, in prepn. of baked goods etc.

| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KWIC | Drawn De |
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☒ 14. Document ID: EP 1479765 A2, WO 9421785 A1, AU 9462024 A, EP 695349 A1, AU 679211 B, US 5693518 A, US 5885819 A, US 6080567 A, US 6197564 B1, US 6228630 B1, EP 695349 B1, DE 69433499 E

L2: Entry 14 of 17

File: DWPI

Nov 24, 2004

DERWENT-ACC-NO: 1994-317006

DERWENT-WEEK: 200477

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TITLE: New xylanase enzymes from *Aspergillus aculeatus* - used for degrading plant cell wall components, e.g. in the prepn. of feed, in baking and in prepn. of pulp or paper

| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KWIC | Drawn De |
|------|-------|----------|-------|--------|----------------|------|-----------|-----------|-------------|--------|------|----------|
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☐ 15. Document ID: FI 115918 B1, DE 4226528 A1, EP 585617 A2, FI 9303519 A, US 5306633 A, EP 585617 A3, EP 585617 B1, DE 59307538 G, ES 2110035 T3

L2: Entry 15 of 17

File: DWPI

Aug 15, 2005

DERWENT-ACC-NO: 1994-058089

DERWENT-WEEK: 200557

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TITLE: New xylanase obtd. from *Bacillus subtilis* - useful in baking agents for increased vol. of baking prods.

| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KWIC | Drawn De |
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☒ 16. Document ID: WO 9322928 A1, AU 9340639 A, EP 668723 A1, US 5447738 A, ZA 9303287 A

L2: Entry 16 of 17

File: DWPI

Nov 25, 1993

DERWENT-ACC-NO: 1993-386102

DERWENT-WEEK: 199348

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TITLE: Deep frozen, pre proofed doughs - comprising conventional dough with specific improvers to increase tan delta and decrease elastic modulus

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| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KWIC | Drawings |
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☒ 17. Document ID: FI 116795 B1, EP 507723 A1, WO 9217573 A1, NZ 242201 A, FI 9304330 A, NO 9303525 A, EP 579672 A1, JP 06506348 W, US 5610048 A, EP 579672 B1, DE 69228378 E, ES 2130173 T3, KR 234888 B1, JP 3483880 B2

L2: Entry 17 of 17

File: DWPI

Feb 28, 2006

DERWENT-ACC-NO: 1992-333928

DERWENT-WEEK: 200617

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TITLE: Immuno-reactive xylanase - used in corresp. recombinant DNA sequence, as baking agent, fodder additive

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| Full | Title | Citation | Front | Review | Classification | Date | Reference | Sequences | Attachments | Claims | KWIC | Drawings |
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| @PY | 38167368 |
| (1 AND (@PY <= "1998")) . PGPB, USPT, USOC, EPAB, JPAB, DWPI . | 17 |
| (L1 AND @PY<=1998) . PGPB, USPT, USOC, EPAB, JPAB, DWPI . | 17 |

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